

## 1      Claims

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3      1.    A method of controlling serum glucose levels in  
4           an individual, said method including the step  
5           of administering to said individual a  
6           therapeutic food composition comprising a waxy  
7           starch.

8

9      2.    A method of treating or preventing  
10           hypoglycaemia in an individual, said method  
11           including the step of administering to said  
12           patient a therapeutic food composition  
13           comprising a waxy starch.

14

15      3.    A method of treating an individual susceptible  
16           to hypoglycaemic episodes to prevent or  
17           decrease hypoglycaemic episode(s), said method  
18           including the step of administering to said  
19           individual a therapeutic food composition  
20           comprising a waxy starch.

21

22      4.    The method according to any one of claims 1 to  
23           3 wherein said waxy starch is hydrothermally  
24           treated starch.

25

26      5.    The method according to claim 4, wherein said  
27           hydrothermally treated starch is heat moisture  
28           treated starch.

29

30      6.    A method of controlling serum glucose levels in  
31           an individual said method including the step of  
32           administering to said individual a therapeutic

- 1 food composition comprising a hydrothermally  
2 treated starch.  
3
- 4 7. A method of treating or preventing  
5 hypoglycaemia in an individual, said method  
6 including the step of administering to said  
7 patient a therapeutic food composition  
8 comprising a hydrothermally treated starch.  
9
- 10 8. A method of treating an individual susceptible  
11 to hypoglycaemic episodes to prevent or  
12 decrease hypoglycaemic episode(s), said method  
13 including the step of administering to said  
14 individual a therapeutic food composition  
15 comprising a hydrothermally treated starch..  
16
- 17 9. The method according to any one of claims 6 to  
18 8, wherein said hydrothermally treated starch  
19 is heat moisture treated starch.  
20
- 21 10. The method according to any one of the  
22 preceding claims, wherein said individual has  
23 glycogen storage disease.  
24
- 25 11. The method according to any one of 1 to 9,  
26 wherein said individual has Type I or Type II  
27 diabetes.  
28
- 29 12. The method according to any one of 1 to 9,  
30 wherein said individual has liver disease.  
31

- 1     13.   The method according to any one of the  
2           preceding claims wherein the starch has an  
3           amylopectin content of at least 80%.  
4
- 5     14.   The method according to any one of the  
6           preceding claims, wherein the starch is waxy  
7           maize starch.  
8
- 9     15.   The method according to any one of the  
10          preceding claims wherein said therapeutic food  
11          composition comprises per unit sufficient  
12          starch to maintain blood glucose concentration  
13          of greater than  $3.0 \text{ mmol l}^{-1}$  at 300 min post  
14          administration.  
15
- 16    16.   The method according to claim 10, wherein said  
17          therapeutic food composition comprises per unit  
18          sufficient starch to maintain blood glucose  
19          concentration of greater than  $2.25 \text{ mmol l}^{-1}$  at  
20          450 min post administration.  
21
- 22    17.   The method according to any one of the  
23          preceding claims wherein said therapeutic food  
24          composition comprises per unit dose greater  
25          than 50 g of starch.  
26
- 27    18.   Use of a starch in the preparation of a  
28          therapeutic foodstuff for the treatment of  
29          hypoglycaemia, wherein said starch is waxy  
30          and/or hydrothermally treated starch.  
31

- 1      19. Use of a starch in the preparation of a  
2            therapeutic foodstuff for the treatment or  
3            prevention of hypoglycaemic episode(s), wherein  
4            said starch is waxy and/or hydrothermally  
5            treated starch.  
6
- 7      20. The use according to claim 18 or claim 19,  
8            wherein said starch is heat moisture treated  
9            starch.  
10
- 11     21. The use according to any one of claims 18 to 20  
12            wherein said individual has glycogen storage  
13            disease.  
14
- 15     22. The use according to any one of claims 18 to  
16            20, wherein said individual has Type I or Type  
17            II diabetes.  
18
- 19     23. The use according to any one of claims 18 to  
20            20, wherein said individual has liver disease  
21
- 22     24. The use according to any one of claims 18 to 23  
23            wherein the semi-crystalline starch is a "waxy  
24            starch".  
25
- 26     25. The use according to any one of claims 18 to 24  
27            wherein the semi-crystalline starch has an  
28            amylopectin content of at least 70%, preferably  
29            at least 80%.  
30
- 31     26. The use according to any one of claims 18 to  
32            25, wherein the semi-crystalline starch is waxy

- 1           maize starch.  
2
- 3       27.   The use according to any one of claims 18 to 26  
4           wherein said therapeutic food composition  
5           comprises per unit sufficient starch to  
6           maintain blood glucose concentration of greater  
7           than 3.0 mmol l<sup>-1</sup> at 300 min post  
8           administration.  
9
- 10       28.   The use according to claim 27, wherein said  
11           therapeutic food composition comprises per unit  
12           sufficient semi-crystalline starch to maintain  
13           blood glucose concentration of greater than 3.0  
14           mmol l<sup>-1</sup> at 390 min post administration.  
15
- 16       29.   The use according to claim 27 or claim 28,  
17           wherein said therapeutic food composition  
18           comprises per unit sufficient semi-crystalline  
19           starch to maintain blood glucose concentration  
20           of greater than 2.25 mmol l<sup>-1</sup> at 450 min post  
21           administration.  
22
- 23       30.   The use according to any one of claims 18 to 29  
24           wherein said therapeutic food composition  
25           comprises per unit dose greater than 50 g of  
26           semi-crystalline starch.  
27
- 28       31.   A therapeutic food kit, said food kit  
29           comprising:  
30           a) a therapeutic food composition as defined in  
31           any one of claims 1 to 17; and  
32           b) instructions for ingesting said therapeutic

1 food composition.

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3 32. Use of a starch in the preparation of sports  
4 nutrition foodstuff, wherein said starch is a  
5 waxy and/or hydrothermally treated starch.

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7 33. A sports nutrition foodstuff comprising a  
8 starch, wherein said starch is a waxy and/or  
9 hydrothermally treated starch.

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